Sanjay Nayak –Executive chef Call and WhatsApp Tanzania +255-767934159

nayak.sanjay@outlook.com U S and Canada SMS +1-206-785-8844



I have had pleasure to work with reputed hotel brands and value their quality ,consistency and standard operating procedures , I can bring competitive edge , new approach and know-how to take this job forward and sustain brand standards.

I will inspire innovation, work ethics ,productivity and customer focus .Following actions are implemented by me in my current organization with dedication and commitment.

- Proposed new ideas for various areas (such as cost saving strategies, exceed customer satisfaction, create value for money and staff training) to senior management.
- ❖ Implemented feedback and suggestions promptly to improve efficiency of food quality and service delivery.
- controlled food cost by implementing portion control ,batch cooking and on the job training . Reduced wastage by constant training of kitchen team ,holding accountability ,monitoring of production ,purchase ,storage and preparation
- ❖ Improved communication between kitchen and service. Improve customer satisfaction index by being better connected with customer to gain feedback.
- ❖ Initiated and implemented action plan promptly on recommendations provided by management and customers. Taken Immediate action and executed ideas for revenue generation & overall customer perception .
- Innovative approach toward menu planning and plate presentation
- employing latest culinary trends and techniques to lead the culinary edge within and across the industry train kitchen team to keep up to date with competition.
- * Revised SOP and staffing with changing demand, environment and keep payroll under control.
- works along with management guidelines to achieve best result and increase GOP to attain long term organizational objectives and goals.

I am extremely pleased to send you link to my culinary profile and resume, which I know you will find meets all your requirements.

Sincerely

LINK Culinary Profile of Sanjay Nayak Executive chef

LINK to Sanjay Nayak Executive Chef Professional Resume

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Culinary Profile of Sanjay Nayak

Executive Chef



Live show

LINK to Sanjay Nayak Executive Chef Professional Resume

Culinary administration

- Plan ,Lead , monitor and direct food preparation and culinary activities.
- Design profitable menus and improve quality standards.
- Establish portion control, menu plating, timeline, food/payroll costs.
- propose and select equipment purchases and repairs.
- Recruit, Train and coordinate kitchen team.
- Give prepared plates the "final touch"
- establish and Enforce nutrition, menu planning, sanitation and food safety standards.

Hands ON cooking expertise

- planning ,preparation and execution of indoor Buffet ,Ala carte ,Banquet ,reception Outdoor catering ,fine dining & live cooking .
- Planned and created theme nights, food Festival and menu for various ethnic and national background – French, German, Indian, Arabic, Moroccan, Chinese, Thai, Italian, Japanese & Mexican.
- From concept design to costing ,photoshoot ,tasting and implementation- of room service ,poolside ,Bar ,pizzeria ,fast food & bistro style menu.

Achievements

Please Click Here For Written Reference

Al Ain intercontinental (United Arab emirates)

- 4000 pax lunch gulf news fun drive from Dubai to Abu Dhabi
- Chaîne des Rôtisseurs
- featured in gulf news Al Ain Intercontinental 1997 Valentine

Forte grand Au Dhabi (relaunched as Le Royal Meridien Abu Dhabi UAE)

- IDEX-International Defense Exhibition & Conferenceridien Abu Dhabi
- HE Sheikh Nahyan monthly Lunch event
- featured <u>Irish food board The Gaelic Chefs Club</u>
- chaine des rotisseurs > chainedesrotisseurs

The Diplomat Radisson Blu Hotel Residence & Spa (State of Bahrain)

- Friday Brunch
- featured launch of hotel

Ramada Ajman Hotel & Suites by Wyndham (United Arab Emirates)

- 2010 Asian Cycling Championships
 1700-2000 pax breakfast ,lunch and dinner from 9 to 17 April 2010
- launched Chefs Table Ramada Hotel Ajman
- Chefs Table
- culinary judge in various social events a guest chef to Lulu hypermarket and malls
- featured <u>cooking in Sharjah Al Areej</u>

• featured Cooking in Sharjah - al Bayan

Muscat intercontinental (Sultanate of Oman)

- Restaurant award
- Outdoor fine dining event The Crystal Ball Women Guild Oman 750 pax

Millennium Abu Dhabi (United Arab Emirates)

- HACCP certification
- Hosted Greek ,Egyptian ,Armenian diplomatic embassies event
- Chaîne des Rôtisseurs
- Al Wahda Football Club catering
- featured in <u>Living in the gulf 2009 christmas Fiesta</u>
- food fiesta 2009 hosted by <u>lulu group international</u>.
- a culinary discussion with LAYLA HAROON (Contributor) Featured in Cooking is a science more than an art Khaleej Times.
- Taste of Italy
- Foodservice Management



Cornell University

Sarina Hotel Dhaka (Bangladesh)

- featured in daily star Bangladesh
- happy Halloween
- Hotel Serina Amrit Launch News 25.03.18
- Hotel Sarina Pitha Utshob News
- Hotel Serina Thai Business Lunch News

Gold Swissbel Dubai (United Arabic Emirates)

- HACCP certification
- Food and beverage promotion and theme nights

ITC welcomgroup Mughal Sheraton Agra (India)

welcomgroup patisserie and continental workshop
 Cell / WhatsApp 255-767934159 nayak.sanjay@outlook.com

Crowne Plaza Duqm (Sultanate Of Oman)

HOTEL 360 - The Hotel Business Conference
 Two-Day Conference: 28 - 29 March 2016 Grosvenor House, Dubai, UAE
 Which Will Tell You How To Increase Your Competitive Edge.



Hotel 360 business conference

- Harvard Professional Dev. Management Program
 HARVARD ManageMentor
- Intercontinental Hotel Group certifications

Copthrone Hotel Sharjah (United Arab Emirates)

- SIAL middle east Conference UAE 25 nov. 2013 ADFCA
- SIAL Conference Agenda 2013



• food fiesta 2012

White Sands Hotel ,Dar (Tanzania)

• White sands Resort & Conference Centre A home for business & Leisure travelers

ADNH Abu Dhabi

- hotel and restaurant Business conference
- Hotel & Restaurant Business Conference 2013 Agenda
- Hotel & Restaurant Business Conference 2013 speakers



Panel Discussion

- Mr. Uwe Micheel, Director of Kitchens Radisson Blu Dubai Deira Creek
- Mr. Sanjay Nayak, Executive Chef Abu Dhabi National Hotels
- Mr. Stefan Borchardt, Executive Chef Mövenpick Hotel
- Mr. Tony Colley, General Manager Lootah Premium Foods
- Mr. Matias Ayala, Head Chef Hilton Dubai Jumeirah Resort & Residences

Moving towards healthy and sustainable food

Highfield Level 4 Award in HACCP for Management



Sanjay Nayak

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PROFILE

Held management roles in resort and city locations across UAE ,Bahrain ,Saudi Arabia ,Oman ,Bangladesh and Tanzania , worked with well-known hotel brands IHG ,Radisson , Ramada , Millennium & copthrone , Forte Grand, Gold Swissbel , ADNH ,and Starwood Hotels

Excellent knowledge of Daily Hotel Operations with over 10 year's progressive management experience within four and five star hotels. Maintaining high standards of quality / service delivery in the daily operations, leading team in accordance with hotel policies and procedures. Proven ability as manager and team player. Professional demeanor with friendly, courteous and professional manners.

Effectively recruit, monitor, motivate and develop team members. Very effective in handling queries & complaints in professional and resolution- oriented manner.



Key skills and abilities

- Excellent knowledge of operations & procedures
- Thorough understanding of formulation of budgets and cost controls
- Main focus on Guest Satisfaction having a track record of 98% GSTS.
- Demonstrated ability to ensure all tasks are completed in a timely and systematic manner
- Able to lead by example with good communication and interpersonal skills
- Experience in recruiting and training of staff
- Skilled in conflict resolution
- Able to work effectively in pressurized environments and to tight time frames
- Computer skills: proficient user of Microsoft word, FMB, IDS, Cross chex and Excel

Core Competencies

Drive for achievement	Strategic thinking	Leadership of change
Relationship building, Influencing	Decision-making and judgement	Continuous improvement
Customer awareness	Commercial awareness	Development of self and others

Educational background:

Examination	
THE CORNELL PROFESSIONAL DEVELOPMENT PROGRAM Cornell University of hotel	*Meeting the Challenges of Foodservice Management *Marketing, Service, and HR Systems *Menu Planning and Marketing, and Merchandising Strategies *Control Systems and Related System *Introduction to Restaurant Revenue Management
administration	https://www.ecornell.com/certificates/hospitality-and-foodservice- management/foodservice-management/
1-year residential certification followed by a year apprenticeship	Food craft Institute Board of technical education , Bhopal MP
Bachelor of art (three years' degree) Economics	A.P.S. university, India 7/15-4901
Food production principles	American Hotel & Lodging Educational Institute (AHLEI) (U.S.A.)95-02-0066
HARVARD ManageMentor	Completed 42 modules http://www.harvardbusiness.org/sites/default/files/20025_CL_HMM Fact_Sheet_FNL_web.pdf

Licenses & Certifications

Level 4 Awards in Food Safety (Advanced food safety for management)	HIGHFIELD AWARDING BODY FOR COMPLIANCE Doncaster, DN4 5NL. UK	ADNH Abu Dhabi (5 days course followed by written exam)
Level 3 Awards in Food Safety (Intermediate food safety)	HIGHFIELD AWARDING BODY FOR COMPLIANC Doncaster, DN4 5NL. UK	ADNH Abu Dhabi (3 days course followed by written exam) 73% Marks
ECOLAB	Ecolab's	Le Royal Meridien, Abu Dhabi
safe steps food & hygiene program		
Intermediate food hygiene	TUV nord / CIEH UK	Millennium Abu Dhabi
Chartered Institute of Environmental Health	CIEH UK	Millennium Abu Dhabi
HACCP in practice		
Essential food safety	ADFCA and Al Hosn university; Abu Dhabi	Millennium Abu Dhabi 75% Marks
Advanced health & safety for management	TUV nord Middle East (5 days course)	Millennium Abu Dhabi
CHSS Ltd	CHSS UK	Muscat Intercontinental
Health and safety awareness for supervisors		
Health system internal audit training	RMK experts	Millennium Hotel Abu Dhabi

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ISO 9001:2000 Introduction training	RMK experts	Millennium Hotel Abu Dhabi
Service Leadership	IHG	Muscat Intercontinental; Oman
		1
Radisson	Radisson SAS hotels and	The Diplomat Radisson Blu
YESICAN	resorts	Hotel, Residence & Spa
	-	
Time and Stress management	Perform	Ramada Hotels and suite Ajman
Chaine des Rotisseurs	Amalfi-October 2002	Le Royal meridian Abu Dhabi
Chaine des Rotisseurs	Sevilos –December 2005	Millennium Hotel Abu Dhabi
Basic first Aid ,CPR and AED	May 2009	Millennium Hotel Abu Dhabi
Patisserie and continental workshop	June 1991	Welcomgroup Mughal Sheraton Agra, India

Employment summary:











A perfect blend of serenity, tranquillity and true Tanzanian hospitality

Executive Chef
August 2019 – Present

Pearlsun hotels

Republic of Tanzania

http://pearlsunhotels.com/

Hotel White Sands Resort and Conference Centre is a 147 rooms and 5 food and beverage outlets spread over a kilometre with 25 banqueting and conference venues located in Dar Es Salaam, serving international leisure market as well as conference market.

- Establish and re-implement high standards and procedures for kitchen staff from cooking and presentation of food to cleanliness and safety.
- Created and implemented menu for room service, Mchanga, pizzeria, water world and banquet operation.
- Compile and introduce new menus
- Managing buffets for large conference and wedding venues for up to 1000 GUEST at a time.
- Manage 4 kitchens with a STAFF compliment of: 1 Executive Sous Chef, 2 Sous Chef, ex pastry chef and 39 Chefs 12 kitchen stewarding and 28 Trainee Cooks.

Exécutive Chef

December 2017 November 2018

Sarina Hotel Dhaka

Dhaka, Bangladesh

sarinahotel.com/

184 rooms 4 specialty restaurant, 1 bar, 1 lounge, Ballroom accommodating 300 guests and outside catering. Catering to heads of state, UN, OIC and high level dignitaries.

Amrit - Taste of Indian Cuisine

Risotto – A premium Italian Restaurant

Elite Lounge

The Elite – Thai Cuisine

Summerfields - All day dining restaurant

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Exécutive Chef

Sep 2016 to July 2017

Habitat Hotel Al Khobar

Habitat Building 4268 Al Khobar 31952

Kingdom of Saudi Arabia

https://www.habitathotel.com.sa/

361 Rooms

Ritz Restaurant

Banquet up to 600 pax

All-day dining restaurant with capacity of 300 guests along with private family section, serving international and Arabic cuisine.

Exécutive Chef

September 2014 to September 2016

Crowne Plaza Duqm

Heima; Sultanate of Oman

https://www.ihg.com/crowneplaza/hotels/us/en/dugm/dggom/hoteldetail

217 room's property and 5 F&B outlet, managed 45 kitchens and stewarding team members. Familiar with HACCP implementation, health and safety in kitchen, trim-trax, menu planning, pre-costing, kitchen management and kitchen & restaurant design.

Exécutive Chef

June 2013 to July 2014 Copthorne Hotel, Sharjah

United Arab Emirates

http://www.millenniumhotels.ae/copthornehotelsharjah/gallery.html

255 stylishly furnished guest rooms, each of our restaurants offers a range of gastronomic delights, with vegetarian, vegan, halal, kosher, gluten-free, calorie counting and organic offerings available. You may also request our special child's menu. The Lagoon Restaurant offers all-day dining for breakfast, lunch, and dinner, while La Veranda lets you enjoy al fresco meals. For a coffee break and light snack, Tim Hortons Café hits the spot



Exécutive Head Chef October 2011 to June 2013 Abu Dhabi National Hotels PJSC (ADNH) Abu Dhabi; **United Arab Emirates**

https://www.adnh.com/contents/page/adnh-compass/20626

Exécutive Chef

October 2010 -October 2011 Mercure Gold Hôtel Al Mina Road

Dubaï; United Arab Emirates

https://all.accor.com/hotel/8500/index.en.shtml?utm_campaign=seo+maps&utm_medium=seo+maps&utm_source=google+Maps

184 rooms, 3 F&B outlets, Meeting Rooms and banquet room can accommodate up to 120 Pax Reception Style.

184 stylish, comfortable rooms, 5 restaurant and bar

Exécutive Chef;

March 2010 to October 2010

Ramada hotel and suites

Ajman

United Arab Emirates

http://www.ramadaajman.com

Non Alcoholic Hotel.

336 rooms and 64 suites, 3 F&B outlets, 2 Meeting Rooms and ballroom can accommodate up to 600 Pax Reception Style.

Exécutive sous-chef

Déc. 2005 to 27th March 2010 Corniche Hotel Abu Dhabi

United Arab Emirates

http://cornichehotelabudhabi.com/

305 rooms, 4 F&B outlets and bar, 2 Meeting Rooms and ballroom can accommodate up to 300 pax Reception Style

Sous Chef

Dec. 2004 - Dec. 2005

Muscat Intercontinental Hotel

Sultanate of Oman

https://www.ihg.com/intercontinental/hotels/gb/en/muscat/mscha/hoteldetail?cm_mmc=GoogleMaps-_-IC-_-OM-_-MSCHA

256 rooms, 4 F&B outlets and bar, 6 Meeting Rooms and ballroom can accommodate up to 400 pax Reception Style.

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enior chef de partie 999 - Dec. 2003

e Royal Méridien Abu Dhabi

Inited Arab Emirates

ttp://leroyalmeridien.abudhabitophotels.com/en/

e Royal Méridien Abu Dhabi features 276 hotel rooms, including 74 luxurious suites.

Event Rooms and ballroom

Chef de partie

Dec. 2003 - Dec. 2004

The Diplomat Radisson Blu Hotel, Residence & Spa

Manama, State of Bahrain

https://www.radissonhotels.com/en-us/hotels/radisson-blu-bahrain-diplomat-spa

245 rooms, 4 F&B outlets and bar, 16 Meeting Rooms and ballroom

Demi chef de partie

1994-1999

Danat Al Ain Resort

https://www.danathotels.com/alain/danatalainresort

(formerly Al Ain intercontinental)

United Arab Emirates

256 rooms, 4 F&B outlets and bar, 6 Meeting Rooms and ballroom can accommodate up to 400 pax Reception Style.

